

Temperature-controlled vacuum drying mixer

Preparing tempeh for fermentation.

Cooling, surface drying and starter culture distribution in one professional system.



01 PROCESS CONTROL

Cycle and recipe management via touchscreen interface.

02 UNIFORM PROCESSING

Twin-paddle mixing with a bottom scraper.

03 VAPOUR MANAGEMENT

Vapour condensed without release into the workspace. Automatic condensate drain.

HOW IT WORKS

1 PREPARATION

After cooking and draining, the product is loaded into the chamber and the lid is closed.

2 DRYING AND COOLING

Vacuum, mixing and the cooled chamber wall reduce product temperature and surface moisture.

3 INOCULATION AND MIXING

At the target temperature, atmospheric pressure is restored. Starter culture is added and mixed evenly into the product.

CONSTRUCTION AND FEATURES

Stainless steel chamber

Manually operated lid and double-wall chamber with circulating cooling water.

Vacuum and condensate collection

Liquid-ring vacuum pump, plate condenser and collection tank with automatic draining at the end of the cycle.

Discharge and maintenance access

Tilting chamber for easy discharge; integrated technical compartment for maintenance access.

KEY TECHNICAL DATA

Application	Plant-based foods / tempeh
Construction	Stainless steel
Control	Touchscreen and recipes
Installed power	≈ 3 kW
Water flow required	≈ 30 l/min
Max. length	1,700 mm
Max. width	1,600 mm
Max. operating height	1,980 mm

Technical data are indicative.